



Pizzini Pietra Rossa Sangiovese 2014

Varietal percentage: 100% Sangiovese Picked: April 2014
Region: King Valley Average Brix: 23-25
Site selection: Hut block G2, Brunello block D6, Chestnut block D5

Vintage 2014

What a year! Frost, extreme temperatures, rain and hail, we had it all. In November the region suffered a frost that stretched from the top reaches of the King Valley right through to the flats of Rutherglen. We were lucky as our vineyard sites suffered very little damage, we saw only minor amounts of fruit loss. Summer temperatures reached over 40°C for a record number of consecutive days. We had rainy patches that created difficulties during harvest and patchy hail storms that caused some minor damage to some varieties. Given these tough weather patterns we have produced some great wines. The white wine varieties picked during March when we experienced cooler, more stable temperatures, have strong flavours and intensity. The reds produce will have lovely, elegant structure and good aging potential.

Pietra Rossa is our new name for the well known Pizzini Sangiovese. *Pietra Rossa is Italian for Red Stone, in reference to the iron oxide rich, rocky soils from which the fruit for this wine comes. The fruit is derived from our own leading Sangiovese vineyard sites, the Hut block G2, Brunello block D6 and Chestnut block D5.*

Vinification

The Sangiovese grapes are machined picked and then fermented with a yeast called BM45, made famous in Tuscany for making great Brunello wines. The ferment temperatures reached, and were maintained at, 30°C. A hot fermentation is used in the winemaking to extract maximum colour, flavour and tannin from the fruit. This heat also helps soften the tannins in the wine through the polymerisation process. Once the wine finished alcoholic fermentation, the free run juice was drained and skins lightly pressed. The wine was allowed to settle for a day before being transferred to barrels for malic acid fermentation and barrel aging for 14 months. The wine was then blended, fined and bottled.

Maturation

Oak: 100% Gamba, 25% Nevers, 15% Fontainebleau, 30% Allier, 30% trancais
Oak age: 20% new oak Oak toasting: 100% medium
Fining agent: Light egg white Filtration: Cross flow

Wine

The wine is a dark plum colour with purple hues. The nose displays complex aromas of dark cherries, plums, violets and sweet spices. As the wine opens up spices, dried herbs, and earthy undertones develop. The palate is soft and fleshy flavours of plums and cherries and lovely long chalky tannins. Serve this wine with duck confit with a rich plum jus.

Final analysis

Final alcohol: 13.0% Alc/Vol Final acid: 6.83g/L Final PH: 3.49
Bottled: October 2015 Release: February 2016

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